# CLAIMS

1. A dry confectionery premix for preparing an aerated confectionery product which premix comprises:

(i) a carbon dioxide generating composition comprising an acid and a carbonate; and

(ii) a stabiliser;

such that when the premix is mixed with water to give a final solids content of at least about 20 wt%, an aerated confectionery product is formed, in the absence of mechanical aeration, having an overrun of at least about 30% and a pH of greater than about 5.4.

2. A premix according to claim 1 wherein the carbonate is selected from a metal carbonate and a metal bicarbonate and mixtures thereof.

3. A premix according to claim 1 or claim 2 wherein the acid is a food grade organic acid.

4. A premix according to any one of the preceding claims wherein the molar ratio of the amount of acid to carbonate present in the carbon dioxide generating composition is from about 1:2 to about 2:1.

5. A premix according to any one of the preceding claims wherein the carbonate is present in an amount of from about 0.5 wt% to about 3 wt% of the premix.

6. A premix according to any one of the preceding claims wherein the aerated confectionery product formed in the absence of mechanical aeration, has an overrun of at least about 70%.

7. A premix according to any one of the preceding claims wherein the stabiliser is selected from gums, agar, alginates and derivatives thereof, gelatin,

pectin, lecithin, sodium carboxymethylcellulose, carrageenan, furcelleran and mixtures thereof.

8. A premix according to any one of the preceding claims which is particulate.

9. A premix according to any one of the preceding claims wherein the confectionery product is a chilled or frozen confectionery product.

10. A premix according to claim 9 wherein the frozen confectionery product is ice cream.

11. Use of a premix according to any one of the preceding claims in a method of preparing a confectionery product having a solids content of at least about 20 wt%, an overrun of at least about 30% and a pH of greater than about 5.4.

12. A method of preparing a confectionery product which method comprises admixing a premix according to any one of claims 1 to 9 with an aqueous liquid to give a final solids content of at least about 20 wt% to form an aerated confectionery product which, in the absence of mechanical aeration, has an overrun of at least about 30% and a pH of greater than about 5.4.

13. A method according to claim 12 wherein the aerated confectionery product has, in the absence of mechanical aeration, an overrun of at least about 70%.

14. A method according to claim 12 or claim 13 which further comprises chilling the confectionery product to a temperature of below about 6°C.

15. A method according to claim 12 or claim 13 which further comprises freezing the confectionery product to a temperature of below about -6°C.

16. A method according to claim 15 wherein the confectionery product is ice cream.

17. An aerated confectionery product obtained by the method of any one of claims 12 to 16.

18. A confectionery product obtainable by the method of any one of claims 12 to 16.